EMPSON & CO.
Experience Italy in a Wine glass



Barolo Ludo DOCG

A selection of grapes from three estate-owned vineyards are blended for a “wine of great class.” It features the power of Bussia, the elegance of Cannubi and the balance of Terlo and has a lovely full body, inviting aromas of fruit and spice that enhance the already lovely finish. A modern, cellarable wine that is versatile and accessible to the most sophisticated palates. Ludo (the nickname of one of Matteo’s children) comes from the Latin word *ludus,* which means “to play.” It is also the name of a board game, which inspired the design of the wine's label, having maintained the color and shape of the original game (In the US, it is Parcheesi).

Wine exported to: Bermuda, Canada

Most recent awards

WINE ENTHUSIAST: 91

JAMES SUCKLING: 92

WINE SPECTATOR: 93

WINE ADVOCATE: 92

WINE & SPIRITS: 91

VINOUS MEDIA : 90

VINOUS: 90

Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	24 days
Type of yeast:	Selected
Fermentation temperature:	32 °C (89.6 °F)
Length of maceration:	24 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels and barriques
Container size:	5000 L and 225 L
Bottling period:	May/ June
Aging before bottling:	30 months
Aging in bottle:	9 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Cannubi, Terlo, Bussia
Vineyard location:	Cannubi, Terlo, Bussia (Piedmont)

Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	220-305 meters (721-1,000 feet above sea level
Vine density:	4,800-5,000 plants per hectare
Exposure:	Southern/southeastern
Years planted:	1996, 2012
Age of vines:	13-25 years old
Time of harvest:	Mid to late October
Total yearly production (in bottles):	11,000

Tasting Notes and Food Pairings

Tasting notes:	Garnet color with amber hues, intense and persistent bouquet, full body and flavors, austere yet velvet-textured; very fruity in youth, the aromas evolve towards notes of spice, truffles and leather. Very balanced, giving way to soft yet assertive tannins and better structure than average.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi.
Aging potential:	20 years
Alcohol:	Alcohol cont. 14 % by vol.
Winemaker:	Giuseppe Ca Viola

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